

## KIDS MENU

Tomato Soup with Grilled Cheddar Cheese Sandwich\* | G-D |  
\$300

Chicken Soup with Vegetables  
\$300

Pomodoro Spaghetti | G-V |  
\$300

Bolognese Penne | G-P |  
\$300

Roasted Catch of the Day, Mashed Potatoes and Sautéed  
Vegetables | S-D | ●  
\$300

Hot Dog\* | G |  
\$300

Chicken or Fish Fingers\* | G-S | ●  
\$300

Burger with Cheddar Cheese, Tomato, Lettuce | G-D |  
\$300

Mac & Cheese with Toasted Bread\* | G-D |  
\$300

VT – VEGETARIAN | V – VEGAN | G – GLUTEN | N – NUTS | D – DAIRY | S – SEEDS  
| AL – ALCOHOL | P – PORK | S – SEAFOOD | R – RAW | ● – SUSTAINABLE

\*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE

DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK  
OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED. CURRENTLY THERE IS NO SEPARATE  
ALLERGEN-FREE PREPARATION AREA

Drawing on the local surroundings, our menus are crafted using the freshest, locally sourced ingredients including seafood, produce, coffee and tea from  
suppliers in the Nayarit and Jalisco regions.